

FOOD SAFETY & SANITATION INSPECTION REPORTPC # 341450ADDRESS: 3600 Broadway, N.Y., N.Y.

		RFSS Manual Reference	Photo ID Key	Inspection Date <u>3/26/07</u> *No* = Deficiency				Re-Inspection Date <u>4/5/07</u> *Yes* = Cured *No* = Deficiency ✓ = New Deficiency		
Correct Test STRIPS used	FS 1	Are sanitizer solutions clean and of adequate concentration and test strips used?	RFSS 2-31 & 35	FS 1	Yes	No	N/A	Cured*	Yes	No
	FS 2	Are two or three-compartment sinks set up properly (Wash, Rinse, Sanitize, Air-dry)?	RFSS 2-33 & 34	FS 2	Yes	No	N/A	Cured*	Yes	No
	FS 3	Are necessary brushes and cleaning utensils available and in-use?	RFSS 2-32	FS 3	Yes	No	N/A	Cured*	Yes	No
No Evidence	FS 4	Are equipment & utensils washed, rinsed & sanitized properly and at proper frequency?	RFSS 2-20 31 to 42	FS 4	Yes	No	N/A	Cured*	Yes	No
	FS 5	Is hot and cold running water available at all sinks?	RFSS 2-8, 2-46	FS 5	Yes	No	N/A	Cured*	Yes	No
Dead @ Bath	FS 6	Are food probe thermometers in use, accurate & sanitized properly?	RFSS 2-11 & 12	FS 6	Yes	No	N/A	Cured*	Yes	No
	FS 7	Are refrigerated items in storage units stored at 41°F maximum?	RFSS 2-16	FS 7	Yes	No	N/A	Cured*	Yes	No
	FS 8	Are refrigerated items in cold holding units stored at 41°F maximum?	RFSS 2-22 & 23	FS 8	Yes	No	N/A	Cured*	Yes	No
	FS 9	Are Employees free of illness symptoms?	RFSS 2-4 & 5, Emp Health Placard	FS 9	Yes	No	N/A	Cured*	Yes	No
	FS 10	Do the Employees and Restaurant Manager understand the Dunkin' Brands Inc. standard for Employee Health and is placard posted?	RFSS 2-4 & 5	FS 10	Yes	No	N/A	Cured*	Yes	No
	FS 11	Are handwash sinks provided, shielded, accessible, working properly, dedicated for hand washing only and supplied with approved hand soap and single use paper towels or heated hand dryer?	RFSS 2-8, 2-32 2-46	FS 11	Yes	No	N/A	Cured*	Yes	No
	FS 12	Are all Crewmembers demonstrating proper hygiene (e.g. properly washing hands, properly using gloves, bandaging & covering cuts, burns, & scratches)?	RFSS 2-7 to 10	FS 12	Yes	No	N/A	Cured*	Yes	No
Mouse Droppings Throughout Basement and Back of Store	FS 13	Is restaurant free of pests? (e.g. no evidence of rodents, bugs, or birds)	RFSS 2-49 to 52	FS 13	Yes	No	N/A	Cured*	Yes	No
	FS 14	Is the restaurant free of imminent health hazards (e.g. sewer backup, alleged illness outbreak, adulterated product, power outage, no running water)?	RFSS 4-2 to 10	FS 14	Yes	No	N/A	Cured*	Yes	No
	FS 15	Are foods protected from contamination (e.g. off floor, covered, not under leaking pipes or condensation, shielded from sink, leftovers used only once, approved storage containers, unprocessed produce washed in colander)?	RFSS 2-15 to 20 & 24 to 30	FS 15	Yes	No	N/A	Cured*	Yes	No
	FS 16	Are food allergen risks addressed (e.g. food properly labeled, current flavor strips, allergen decal posted, nut products stored below non-nut products, nut products made after non-nut products, food contact surfaces cleaned after preparation of products containing allergens)?	RFSS 2-16, 19, 24, 27, 41	FS 16	Yes	No	N/A	Cured*	Yes	No
No Dating Being Used	FS 17	Are all foods dated, rotated FIFO and within code date?	RFSS 2-16, 17, 23, 24	FS 17	Yes	No	N/A	Cured*	Yes	No
	FS 18	Are Dunkin' Donuts pre-portioned breakfast items cooked in an approved microwave to 140°F (or per recipe depending on product) for 15 seconds minimum?	RFSS 2-22	FS 18	Yes	No	N/A	Cured*	Yes	No
	FS 19	Are hot potentially hazardous foods held at 140°F minimum?	RFSS 2-22 & 23	FS 19	Yes	No	N/A	Cured*	Yes	No
	FS 20	Are Bulk Food Items (soup, meat, chili) cooked or leftovers reheated in approved equipment to 185°F (or 140°F depending on product) for 15 seconds minimum?	RFSS 2-21 & 22	FS 20	Yes	No	N/A	Cured*	Yes	No

Cured* = The deficiency was "resolved in the moment". A Notice To Cure has not been issued for this item.